

Friday

September 24, 2021

Happy Birthday Adrienne!
Happy Birthday Mathew!
Happy Birthday Tina!
Happy Birthday Brian!
Happy Birthday Zeenat!
Happy Anniversary to the Colbys!
Happy Anniversary Danielle & Stephen!
Happy Anniversary Marde & Tom!

The Finest and Freshest from the Sea

WALNUT CREEK YACHT CLUB

I can't change the direction of the wind.
But I can adjust my sails
to reach my destination.
Jimmy Dean

THE RAW BAR *

Kumomoto

humboldt, california

Summer Love

prince edward island, canada

Malpeque

prince edward island, canada

St Simon

new brunswick, canada

dozen or more - 3.50 ea,

11 or fewer - 3.75 ea

Point Reyes

tomales bay, california

Pickering Passage

puget sound, washington

dozen or more - 3.25 ea,

11 or fewer - 3.50 ea

lemon, wycy cocktail sauce, mignonette

freshly grated horseradish

or try

chef kev's "hey mon that's **hot**" sauce

CHOWDER & SOUP

WCYC Topneck Clam Chowder

new england style, bacon, potato, cream

cup 9.00 / bowl 12.00

West Indian "Pepperpot"

fish, prawns, chicken, tomato, lime

spicy caribbean kick

cup 9.00 / bowl 12.00

Brentwood Corn & Bacon Chowder

jalapeño, potato, red bell pepper

wycy spice crouton

8.00 cup / bowl 11.00

STARTING LINE

Pink Hopper Prawn Cocktail

1/4 lb, chilled, wycy spice, cocktail sauce

17.00

Maine Rock Crab Cakes

mission fig agrodulce

carrot, celery & red cabbage slaw

mustard-caraway dressing

19.00

Fish Tacos – Mahi Mahi

battered or grilled, shaved red cabbage

cilantro & cumin cream, avocado salsa

15.00

Monterey Bay Calamari

fried, cajun spices, onion, creole remoulade*

16.00

Maine Lobster Mac & Cheese Gratin

maine lobster meat, emmental, sierra jack

& smoked provolone cheese sauce

26.00

Smoked Trout & Sky Hill Farms Goat Cheese

hazelnut crumbed, arugula, shaved fennel

red onion, orange-sherry vinaigrette

17.00

STEAMERS 1lb

with grilled acme levain bread

Manila Clams

eld inlet, washington

18.00

or

Mussels

salt spring island, british columbia

17.00

white wine, garlic, parsley, lemon, butter

or

red wine, spanish chorizo, tomato

roasted garlic confit, crispy bread crumbs

or

green curry, coconut milk, mint

crispy shallots & garlic

Linguine & Clams

white sauce

white wine, cream, oregano, garlic

parsley, crispy bread crumbs

28.00

Linguine & Mussels

red sauce

red wine, orange, spanish chorizo

tomato, roasted garlic confit, cream

crispy bread crumbs

27.00

SALADS

Any of these items can be added to the salads below

maine rock crab meat 4 oz - 24.00

chilled pink hopper prawns 4 oz - 16.00

oregon bay shrimp 6 oz - 12.00

grilled wycy spice chicken thigh - 11.00

wycy albacore confit salad 4 oz - 11.00

pt reyes farmstead blue cheese - 2.00

WCYC Louie

iceberg lettuce, cucumbers, egg

red onion, radish, sundrop tomato,

avocado, our louie dressing* on the side

14.00

WCYC Caesar

romaine hearts, parmigiano reggiano

garlic crostini, caesar dressing*

13.00

Summer Chopped Salad

iceberg & romaine lettuce, grilled corn, green bean

roasted red peppers, red onion, cucumber

golden heirloom tomato & pesto vinaigrette

14.00

Joe's Salad

organic salad leaves, fennel

radish, red onion, cucumber, tomato

balsamic - dijon vinaigrette

12.00

Iceberg Wedge

crispy onion, bacon

spiced pecans, roasted red peppers

spicy buttermilk-tabasco dressing*

13.00

*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs, may increase your risk of foodborne illness, especially in children, the elderly or if you have certain medical conditions.

Bread & Butter is by request.

DOCKSIDE*

These fish are served grilled.
Please choose sauce & one extra rigging
from the list below

Halibut ~ San Francisco, California
32.00

Mahi Mahi ~ Tamarindo, Costa Rica
30.00

Yellowfin Tuna ~ Honolulu, Hawaii
32.00

Rainbow Trout ~ Boise, Idaho
28.00

Coho Salmon ~ Queen Charolette, Canada
30.00

Pink Hopper Prawns ~ Apalachicola, Florida
30.00

Dayboat Scallops ~ Damarscotta, Maine
31.00

Swordfish ~ Santa Barbara, California
30.00

mustard-dill* - citrus scallion butter
wcyc tartar* - ginger, soy & sesame
lemon aioli*- creamy wasabi*
creole remoulade*

These fish can also be prepared:
blackened ~ our cajun spice rub, seared
wcyc spiced ~ our special seafood rub, grilled
garlic, white wine & butter, sautéed
lemon, capers, dill & butter, sautéed

EXTRA RIGGING

Grilled Brentwood Corn
lime crema, queso cotija, wcyc chile powder

Polenta Fries
lemon aioli*

Mushroom Rice Pilaf

Steamed Jasmine Rice
scallions

Regatta Fries
garlic, parsley, wcyc seasoned salt

Potato Purée & Chives

Sautéed Spinach & Garlic
Potato, Jalapeño & Cheddar Gratin
6.00

The Finest and Freshest from the Sea

WALNUT CREEK YACHT CLUB

DOWNWIND

WCYC Fish'n'Chips

today's fish: local ling cod
anchor steam beer batter, wcyc tartar sauce*
regatta fries, wcyc coleslaw *
18.00

Zarzuela de Mariscos - Spanish Seafood Stew

scallops, prawns, mussels, clams, calamari & rock cod
tomato-shellfish broth, chorizo, garlic, almonds
saffron rice pilaf, grilled acme levain bread, lemon aioli
32.00

Hopper Prawn & Green Coconut Curry

sweet potato, green beans, green bell pepper, jasmine rice
cashews, crispy shallots, toasted garlic
32.00

Ask us about

Whole Fish Dinners
Lobster & Crab Dinners
Chef's Tasting Menus

Available with 24 hour advance reservation

SANDWICHES

Maine Rock Crab, Avocado & Bacon Grilled Cheese
smoked provolone cheese, toasted acme sourdough
22.00

Buttermilk Battered Crispy Fried Chicken Sandwich
toasted acme pain de mie bun
iceberg, red onion, dill pickle
sweet & spicy mustard sauce
16.00

Maine Lobster Roll
buttered & toasted acme torpedo roll
maine lobster meat, chilled in lemon aioli *
28.00

1/2 lb Natural Black Angus Beef Burger*
toasted acme pain de mie bun
lettuce, tomato, red onion, pickles
our special burger sauce*
16.00

Open Face Pacific Albacore Tuna Melt*
our albacore confit salad, toasted acme sourdough bread
melted sierra jack cheese
15.00

All sandwiches come with your choice of regatta fries
potato salad or wcyc spiced potato chips
and our coleslaw

add cheese
(cheddar, sierra jack, blue cheese, or smoked provolone) 2.00
add honey-cured bacon 2.00

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